

Isole e Olena,

`Collezione Privata` Cabernet Sauvignon 2020

Chianti Classico, Tuscany, Italy

ISOLE e OLENA



PRODUCER

Isole e Olena's vineyards, like those of Giovanni Manetti at Fontodi, are superbly tended. This, more than anything, yields wines of the quality that have kept them both ahead of the chasing pack for the past three decades.

The name 'Isole e Olena' came about in the 1950s when two adjoining estates, 'Isole' and 'Olena', were purchased by the De Marchi family and combined to form one. The history of both estates dates back many hundreds of years, with the earliest documentation of the village of Olena in the 12th century. From 2022 Isole e Olena is the property of Christopher Descours, the owner of Charles Heidsieck, Piper-Heidsieck, Rare Champagne, Château la Verrerie and Biondi Santi. Emanuele Reolon is the new Estate Director at Isole e Olena and has a clear vision to build on Paolo De Marchi's exceptional results, with a restless quest for quality and excellence.

VINEYARDS

The grapes are grown on the Isole e Olena estate on a 3.5 hectares vineyard. The vineyards are located on South/South-West facing slopes at an altitude of 350-400 meters above sea level. Here soil is a mixture of limestone, clay slates and marl. The vines are 25/35 years old and planted with 5.000-7.350 vines per hectare. The training system of the vines is Guyot.

VINTAGE

The 2020 vintage commenced with a mild and dry winter, with temperatures dropping significantly in March. Vineyard management was key to prevent frost damage to the vines. The summer months were dry and mild with steady conditions until the end of August, providing perfect ripening conditions for the grapes. The resulting harvest was excellent both in terms of quality and quantity.

VINIFICATION

Grapes were selected in the vineyards, destemmed and then maceration on the skins lasted four weeks in oak vats. Fermentation took place in stainless steel tanks, with pumping over twice a day. After malolactic fermentation, the wine is racked into French oak barrels for 24 months. The wine was aged a further two years in bottle before release.

TASTING NOTES

On the nose, aromas of blackcurrants and a hint of eucalyptus. On the palate, it shows flavours of pure berry, cassis, blackberry, vanilla and minerals. It is savoury in flavour, velvety in texture with firm yet supple tannins and a slight cedary spice on the finish.

Grape Varieties	100% Cabernet Sauvignon
Winemaker	Emanuele Reolon
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.5g/L
Acidity	5.9g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan